

## **Rum, Jim, Rum!**

### **Buccaneer Bar-B-Q Sauce**

1 cup Red Wine Vinegar  
1 cup Apple Cider Vinegar  
1 TBL Balsamic Vinegar (optional)  
4 TBL (50 ml) White Rum (Bacardi)  
4 TBL (50 ml) Jim Beam Kentucky Bourbon  
4 TBL (50 ml) Dark Rum (Myer's Original)  
2 TBL Tomato Catsup  
1 TBL Spicy Brown Mustard  
1 TBL Worcestershire Sauce  
1 TBL Blackstrap Molasses  
1 TBL Season Salt  
2 TSP Hot Sauce (Tabasco, Texas Pete, etc)  
1 TSP Raspberry Syrup

Mix all ingredients and simmer for 30-60 minutes stirring occasionally.  
Refrigerate. Makes about 2-1/3 cups. Excellent on smoked pulled pork and chicken. Yarrrrr!